



Dainty Beijinho Coconut Cake

Recipe by: Chiara Turili

Serves: 2

Cooking: 30min

Difficulty: Medium

Ingredients :

For Coconut Cake:

- 115g butter, softened
- 1 ¾ cup of SULATI castor snow
- 1 tbs vanilla extract
- 2 eggs
- 1 ½ cups of flour
- 1 ½ tsp baking powder
- ¼ tsp salt

For Beijinho:

- 1 can condensed milk
- 1tsp vanilla extract
- 2 cups desiccated coconut
- 1tsp butter, room temperature
- To cups desiccated coconut, to roll truffles
- 24 small cupcake cases
- Optional, roll in granulated sugar and garnish with a clove

Methods :

Method for cake:

- Preheat oven to 180°C and butter and flour two cake tins.

- With an electric beater cream the butter and sugar for a few minutes until light and fluffy. Then add the eggs in one at a time until each one is combined. Pour in the vanilla extract and mix well.
- Sift the flour, baking powder and salt into a bowl. In a separate bowl add a third of the flour mixture and then start to add the coconut milk and flour alternatively. Start with the flour and end with the flour until everything is combined.
- Divide the mixture into two cake pans and bake for 30 – 35 minutes, until the cake is golden brown and springs back to touch. After 20 minutes place cakes on wire racks and allow to cool completely.

Method for Beijinho:

- In a small pot place the condensed milk, vanilla, coconut and butter. Mix until combined before putting it on the stove.
- On a low heat cook the coconut mixture for 5 minutes stirring constantly. Once the mixture has thickened transfer it to a buttered dish. Cover with clingfilm and refrigerate for one hour or until mixture has set. Take out half the mixture keeping the rest for the middle layer of the cake.
- Smear a small amount of soft butter onto your hands to make it easier to roll. Take a teaspoon of mixture and roll it into a small ball. Roll in the coconut and place in a small cupcake case. Another option is to roll the truffle in granulated sugar and garnish with a clove in the centre. Store them in the fridge until ready to place on cake.

To assemble cake:

- Place one layer of sponge on cake stand and spread half of the remaining beijinho mixture on top of the sponge. Place the second sponge on top of this and repeat the process. Decorate the cake with desiccated coconut and and beijinho truffles.